French Meat Pie

- 2 Lbs Ground Pork
- 4 Lbs Ground Chuck
- 2 Cups Chopped Onions
- 2 Crushed Garlic Cloves (or Garlic Powder)
- 3 tsp Bell's Poultry Seasoning
- 1 ½ Cups Seasoned Bread Crumbs
- 1 Can Beef Stock

Seasoning Salt and Ground Pepper to Taste

8 Pie Crusts (makes 4 pies)

Cook onions in 4 quart pot with olive oil, when translucent add beef and pork and cook until browned. Add seasoning and garlic while cooking. When browned add beef stock and water to barely cover meat. Continue cooking until meat breaks down. When thoroughly cooked add bread crumbs and mix. Let stand then fill pie crusts.